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(12) **United States Patent**  
**Han et al.**(10) **Patent No.: US 6,419,975 B1**  
(45) **Date of Patent: Jul. 16, 2002**(54) **PROCESS FOR MAKING CASEINLESS  
CREAM CHEESE-LIKE PRODUCTS**(75) Inventors: **Xiao-Qing Han; John A. Gregg**, both  
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IL (US)( \*) Notice: Subject to any disclaimer, the term of this  
patent is extended or adjusted under 35  
U.S.C. 154(b) by 0 days.(21) Appl. No.: **09/696,053**(22) Filed: **Oct. 25, 2000**(51) **Int. Cl.<sup>7</sup>** ..... **A23C 19/00**(52) **U.S. Cl.** ..... **426/582; 426/519; 426/580;**  
426/613(58) **Field of Search** ..... 426/580, 582,  
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602, 613(56) **References Cited****U.S. PATENT DOCUMENTS**

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Flannery(57) **ABSTRACT**

The invention is directed to a cream cheese-like product where non-casein protein replaces casein protein and a method for making such product. More specifically, the invention is directed to a process which is effective for making a cream cheese-like product substantially free of casein, wherein the process comprises: mixing (1) proteins other than milk caseins, (2) fat such as butter fat or other food grade fat, and (3) water to form a mixture; subjecting the mixture to a first homogenization to form a protein matrix stabilized emulsion system; heating the protein matrix stabilized emulsion system to a temperature effective to denature the proteins to form a denatured protein matrix stabilized emulsion; adjusting the pH of the denatured protein matrix stabilized emulsion to about 4 to about 6; subjecting the pH-adjusted emulsion to a second homogenization to form the cream cheese-like product; and packaging the cream cheese-like product. Optional ingredients such as stabilizers (e.g., gums), other emulsifiers, salts, coloring, and flavorings can be added to the mixture or to the emulsion (i.e., prior to the first or the second homogenization step).

**14 Claims, 1 Drawing Sheet**